Philips Induction Cooker HD4907

User Manual

Disclaimer

The purpose of this User Manual is to apply the learning of the TWB Technical Writing Certification Program. The project requirement is to develop a User Manual for a given product. There is no intended commercial value for this manual or software in reference.

Preface

Congratulations on your purchase of a Philips induction cooker! This User Manual provides an overview and helps you get familiar with your induction cooker. The purpose of this user manual is to help you understand key features of your induction cooker and provide you with instructions on how to efficiently use the induction cooker.

For any assistance not covered in this User Manual, call us at 1234567890 or visit us at www.philips.com.

Contents

1 Introduction....1
1.1 What is Induction cooking?....1
1.2 How induction cooking works?....1
1.3 Document conventions....2
2 Product features and description....2
2.1 Technical specifications....2
2.2 Special features....2
2.3 Product layout....4
3 Before using your induction....5
3.1 Important instructions....5
3.2 Choosing the right cookware....6
3.3 Placing the cookware on the induction cooker....8
4 Using your induction cooker....9
4.1 Preset cooking modes....10
4.1.1 Manual mode....10
4.1.2 Roti/Dosa mode....10
4.1.3 Gravy mode....11
4.1.4 Slow Cook mode....11
4.1.5 Stir Fry mode....11
4.1.6 Pressure Cook mode....11
5 Care and cleaning....12
6 Glossary....13
7 Index....14

Table of Figures

Figure 1: How induction cooking works....1
Figure 2: Cooking plate heat distribution....3
Figure 3: Cool cooking plate....3
Figure 4: Induction cooker layout....4
Figure 5: Non-compatible cookware....8

1 Introduction

This section introduces you to the concept of induction cooking.

1.1 What is Induction cooking?

Induction cooking, is a technology that heats a cooking vessel by magnetic induction – which in turn heats and cooks the food. This is because the **induction cooker** is a powerful, high-frequency electromagnet. Induction cooker needs electricity to operate.

For more information on ***Electromagnet,*** refer to **Glossary** on page ***13***.

When a cooking vessel of magnetic material – for example, stainless steel or cast iron – is placed on the induction cooker, the combination produces a magnetic field. The magnetic field generated transfers (induces) energy into that cooking vessel. This transferred energy causes the cooking vessel to become hot.

Induction cooker is more energy-efficient, and provides faster and consistent heating.

1.2 How induction cooking works?

This section describes how induction cooking works.

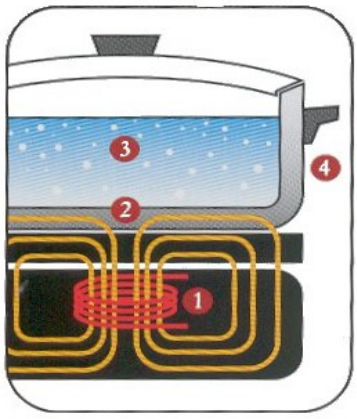


Figure 1: How induction cooking works

- In an induction cooker, a coil of copper wire (represented by red) is placed under the cooking plate of the cooker. The coil produces high-frequency electromagnetic field (represented by orange) when alternating electric current passes through it. For more information on ***Electromagnetic field***, refer to ***Glossary*** on page ***13***.
- This resulting magnetic field interacts with the ferrous (magnetic material) cooking vessel, producing heat.
- Heat generated in the cooking vessel is transferred to whats being cooked.
- As soon as the cooking vessel is removed from the cooker, or the cooker is turned off, heat generation stops.

1.3 Document conventions

Conventions	Description
Note: This is how your note will appear in this document.	This section denotes that there is a note that you must read.
For more information on <topic name>, refer to page <page number>.	This section denotes a cross-reference and indicates where more information can be found.

2 Product features and description

This section introduces you to some special features and layout of your new induction cooker.

2.1 Technical specifications

Model No.	HD4907
Voltage ~ Frequency	220 – 240 V ~ 50/60 Hz
Electric Power Consumption	2100 W
Net Weight	2.1 Kg
Safety Features	Auto cut off
	Auto cool
	Material compatibility and small object detector

2.2 Special features

Portable: Compact design of the induction cooker makes it easy to move, which allows you to cook anywhere in your home.

Fast and consistent heating: The cooking vessel serves as the heat source in induction cooking, which results in much faster and more even heat transfer. This effects in reduced cooking time as compared to conventional cooking.

User friendly: Easy-to-use digital controls with interactive control panel and 6 preset cooking modes makes your induction cooker quite user friendly. Induction cooking is a smoke-free process and produces less grease. It also has easy-to-clean ceramic cooking plate.

For more information on ***Preset cooking modes***, refer to page ***10***.

Soft touch control: Your induction cooker has soft touch buttons, which allows you to easily adjust the settings at the touch of a button.

Precision: Your induction cooker is highly responsive. It has a programmable 120 minute timer and you can also control the temperature.

Auto cooling: The fan in the induction cooker enables it to cool down very quickly.

Power efficient: Auto cut off mode and cool cooking plate means energy will not be wasted. Your induction cooker will automatically switch off, if it is accidentally left on or is left unattended for a long time. Also the induction cooker will only work if the cooking vessel is in contact with the cooking plate. With no cooking vessel on the induction cooker, no heat will be produced. This means that there is no energy wastage. Also the induction cooker top (cooking plate) barely gets warm, except directly under the vessel, which means there is no wastage of heat.

Figure 2: Cooking plate heat distribution

Safety: As the induction cooker does not make use of open flame or fire, and the cooking plate always stays cool there is no fear of burned fingers or hands. Safety features like auto cut off and auto cooling makes it safer to use this cooker.

Note: Be careful not to touch the utensil, as it gets hot when the induction cooker is operating, or you may burn your fingers or hand.

Figure 3: Cool cooking plate

Cookware compatibility and small object detector: Your induction cooker comes with a cookware compatibility detector and small object detector. If the cooking vessel is not compatible or it is smaller than recommended size, then the cooker will start beeping with 2 second intervals.

2.3 Product layout

This section will help you get familiar with the induction cooker and all its controls.

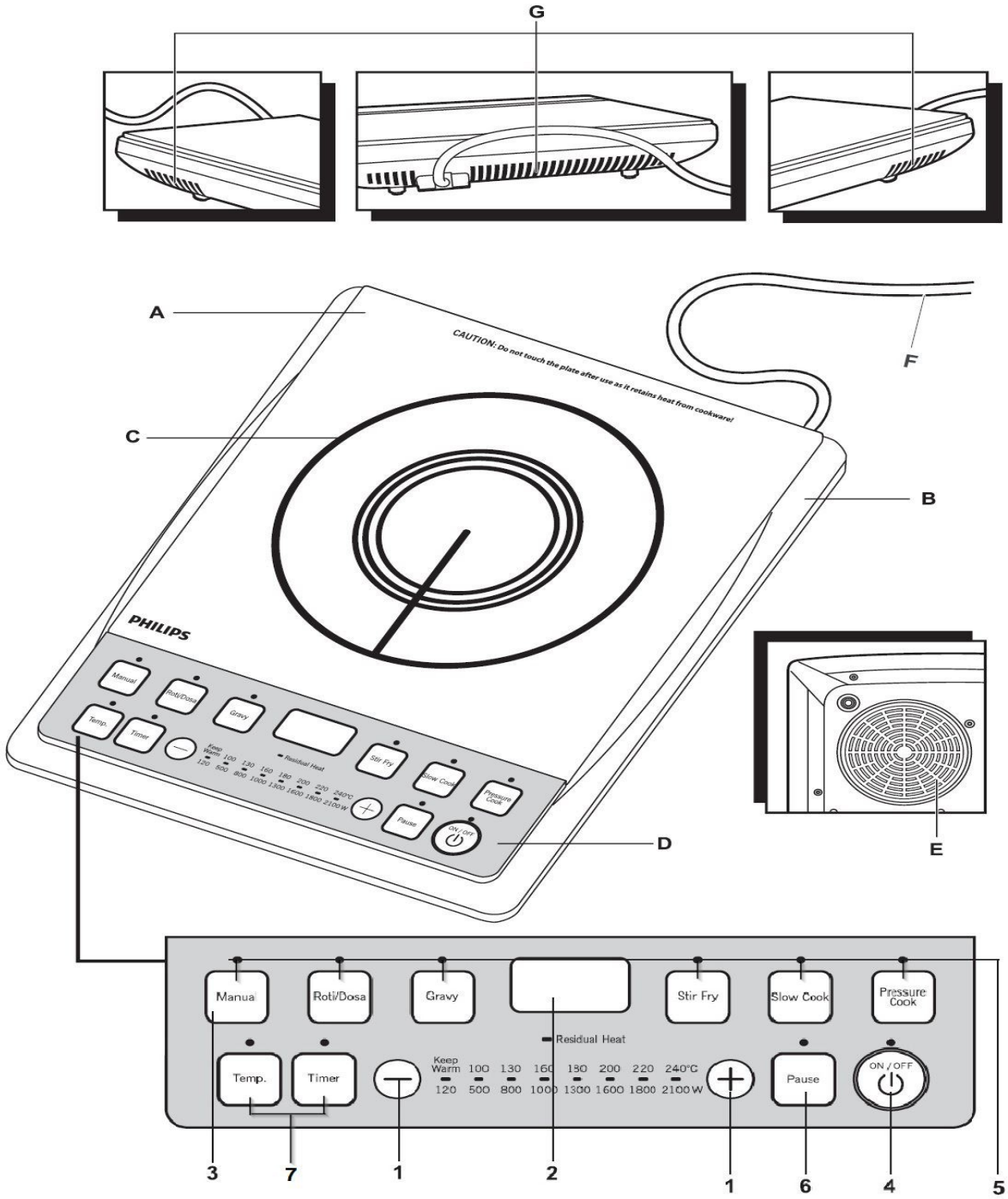


Figure 4: Induction cooker layout

Product description:

A Ceramic plate
B Body
C Cooking zone
D Control panel
E Air inlet
F Mains cord
G Air outlets

Control Panel:

#	Label
1	**+/- buttons** to adjust the cooking temperature, watts, and/or time.
2	**LED time display** for seeing the time.
3	**Manual button** for manual temperature setting.
4	**ON/OFF button** to turn the induction cooker on and off.
5	**6 preset cooking modes** for preset time and temperature setting.
6	**Pause button** to interrupt the operation in between.
7	**Temperature and time button** to be selected when setting cooking temperature or programming cooking time.

For more information on ***Ceramic plate***, refer to ***Glossary*** on page ***13***.

3 Before using your Induction

This section describes what you should keep in mind before using your induction cooker.

3.1 Important instructions

- Read all instructions before operating.
- Check if the voltage indicated on the induction corresponds to the local mains voltage before you connect the induction cooker.
- Connection to an earthed wall socket is essential and mandatory.
- Remove any protective film that may still be on your induction.
- Use induction-compatible (suitable for induction cooker) cookware only.

For more information on ***Choosing the right cookware***, refer to page ***6***.

- Never leave metal objects (such as kitchen utensils) or empty pans on the cooking plate, as they can become hot very quickly.
- Disconnect the induction cooker from the mains electricity supply before cleaning.

- Never leave your induction cooker unattended when in use.
- Do not block the air inlet and outlets while the induction cooker is operating. Place it in a well ventilated, non-metal flat platform to prevent overheating.
- Make sure cooking plate is clean, dry, and free from any foreign particles before you switch on induction cooker.
- Do not touch the cooking plate after cooking, as it retains heat from cooking vessel.
- Persons with cardiac pacemakers or similar medical implants must consult with their doctor or implant manufacturer before using the induction cooker to make sure that their implants will not be affected by the electromagnetic field.
- Do not connect your induction cooker to an external timer.
- Never use your induction cooking plate as work or storage surface. Do not place or drop heavy objects on induction.
- Do not allow children to play with the induction.
- Do not use the induction cooker if cooking plate, mains plug, or the appliance itself is damaged.

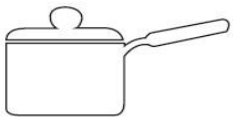
3.2 Choosing the right cookware

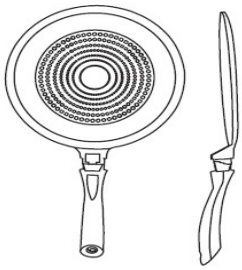
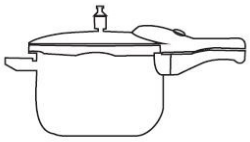
This section describes which cooking vessels you should use and which you shouldn't.

#	Only Use	Do NOT Use
Material	Iron or magnetic stainless steel bottom	Heat resistant glass pots, and cookwares with a bottom made of non-iron metal, ceramic, glass, aluminum, and copper
Shape	Flat bottom cookware	Convex or concave bottom cookware
Size	Cookware with bottom diameter of 12-20 cm	Cookware with bottom diameter of less than 12 cm
Weight	Cookware with a weight of up to 8kg (including contents)	Cookware with a weight over 8kg (including contents)

Following table represents some examples of induction-compatible cookware:

Name	Looks like	Material
Cast-iron skillet		Cast iron

Name	Looks like	Material
Frying pan		Iron
Sauce pan		Stainless steel
Stock pot		Stainless pot
Traditional skillet		Stainless steel
Enameled steel utensils		Enamelware For more information on ***Enamelware***, refer to ***Glossary*** on page ***13***.
Kettle		Enameled stainless steel or iron kettle
Casserole or Dutch oven		Enamelware or stainless steel

Name	Looks like	Material
Induction base flat frying pan		Frying pan with an induction base
Induction base pressure cooker		Aluminum or anodized pressure cooker with an induction plate base

Given below are some examples of non-compatible cookware:

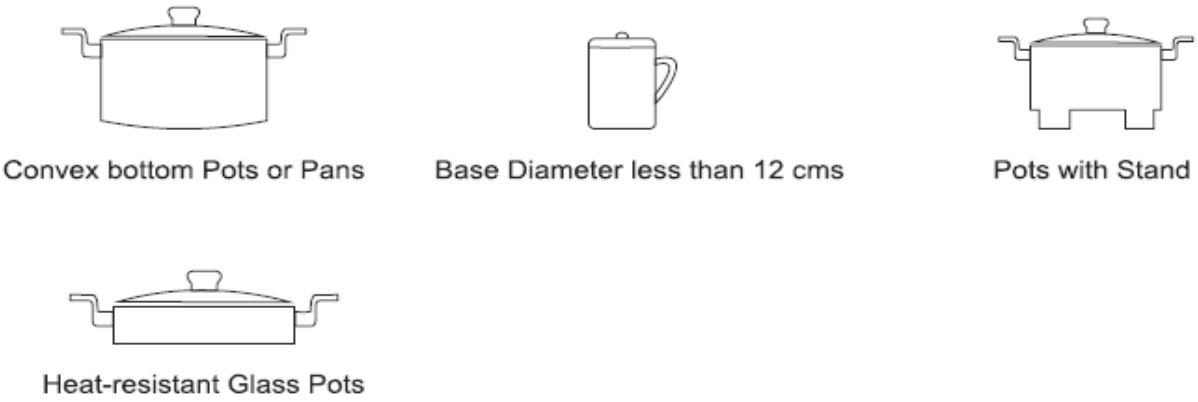
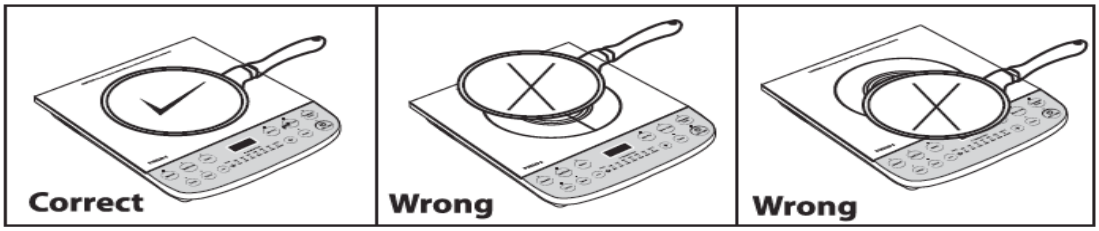


Figure 5: Non-compatible cookware

3.3 Placing the cookware on the induction cooker

This section describes the correct way of placing cookware on the in the induction cooker.

Place the cookware in the center of the red circle on the induction cooker.

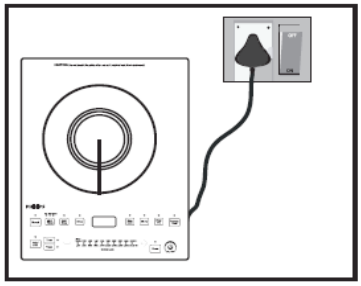


4 Using your induction cooker

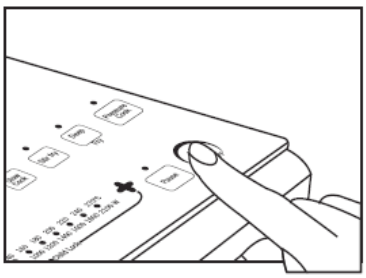
This section describes how to use your induction cooker.

Steps

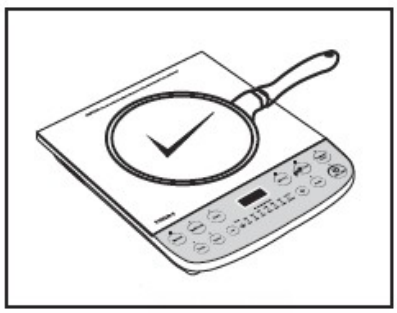
1. Insert the plug firmly into the socket. When you turn the switch “ON”, your induction cooker will start with a beep and the LED time display will blink once.



2. Press the “ON/OFF” button once, and the “ON/OFF” indicator will blink continuously with a single beep.

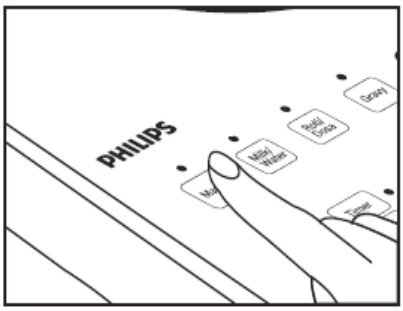


3. Place the cooking vessel at the center of the ceramic plate, within the red circle. Ensure you use the recommended cookware. If you hear beeping sound with 2 second intervals, it means that:
    - the cookware you are using is not induction-compatible, or
    - the cookware is too small or not properly centered on the cooking zone.



For more information on ***Choosing the right cookware***, refer to page 6.

4. You can either use one of the preset cooking modes specified on the control panel or the manual mode to control the time and temperature for cooking. For more information on ***Preset cooking modes***, refer to page ***10***.



5. Press **"Temp."** button and use **"+/-"** buttons to increase or decrease the temperature. To adjust time, press **"Time"** button and use **"+/-"** to increase or decrease the time you want to cook your food.
6. Keep all the ingredients you need ready before you start cooking. Time taken for cooking on induction cooker may be faster than the time taken on gas stove.
7. When you have finished cooking, turn the induction cooker off by pressing "ON/OFF" button once. If you have set timer, for example to boil water, the cooker will turn off when the timer runs out.
8. Finally turn the appliance off by turning the mains switch "Off".

4.1 Preset cooking modes

This section describes different preset cooking modes of your induction cooker. Your induction cooker has 6 preset cooking modes on the control panel.

4.1.1 Manual mode

- Manual mode can be used for all types of cooking, as it enables you to control the temperature and time settings yourself.
- Default cooking time in Manual mode is 2 hours, but you can adjust the range from 1 min to 3 hours.
- The temperature range in this mode is from keep warm to 240°C.
- To use this mode, press the **"Manual"** button.

4.1.2 Roti/Dosa mode

- The Roti/Dosa preset can be used to cook rotis and dosa. This mode is used to cook food on a flat induction base pans.
- Default cooking time in Roti/Dosa mode is 1 hour, but you can adjust the range from 1 min to 3 hours.
- The temperature range in this mode is from keep warm to 160°C.

- To use this mode, press the **“Roti/Dosa”** button.
- You can modulate the temperature using “+/-” buttons in case the pan gets overheated or is less heated.

4.1.3 Gravy mode

- The Gravy preset can be used to prepare a gravy dish from beginning to the end.
- In this mode, the induction cooker will provide moderate heat for 5 minutes to temper the dish.
- Thereafter, it will provide high heat to roast vegetables and/or meat for 13 minutes.
- After this it will automatically switch to a low temperature simmer mode for 27 minutes.
- Default cooking time in Gravy mode is 45 minutes, but you can adjust the range from 1 min to 3 hours.
- The temperature range in this mode is from keep warm to 160°C.
- To use this mode, press the **“Gravy”** button.

4.1.4 Slow Cook mode

- The Slow Cook preset is ideal for more delicate cooking tasks (such as melting chocolate), as it enables you to cook food at a low temperature for a long time.
- Default cooking time in Slow Cook mode is 3 hours, but you can adjust the range from 1 min to 3 hours.
- The temperature in this mode is set at 100°C.
- To use this mode, press the **“Slow Cook”** button.

4.1.5 Stir Fry mode

- The Stir Fry preset can be used to cook foods which are continuously stirred like dry vegetables.
- Default cooking time in Stir Fry mode is 1 hour, but you can adjust the range from 1 min to 3 hours.
- The temperature range in this mode is from 100°C to 180°C.
- To use this mode, press the **“Stir Fry”** button.
- The temperature can be modulated in case required by using “+/-” buttons.

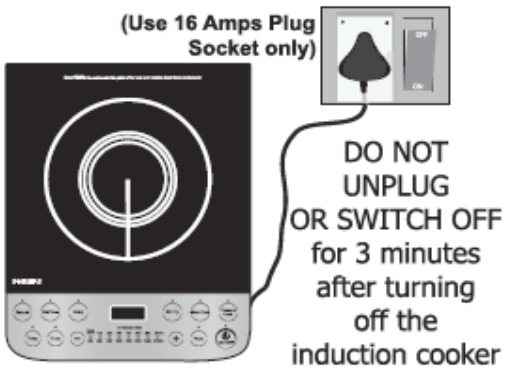
4.1.6 Pressure Cook mode

- The Pressure Cook preset can be used for pressure cooking in induction base pressure cooker.

- If pressure cooker is not removed from an induction cooker after 30 minutes, the induction cooker will switch off on its own.
- Default cooking time in Pressure Cook mode is 30 minutes, but you can adjust the range from 1 min to 45 min.
- The temperature range in this mode is from keep warm to 200°C.
- To use this mode, press the **"Pressure Cook"** button.

5 Care and cleaning

- When you finish cooking, wait for the induction cooker to cool down.
- Do not unplug or switch Off the mains power switch for 3 minutes after cooking. Switching off immediately after cooking, will not allow the auto cool feature of the induction cooker to work. This will cause the induction cooker to overheat and malfunction.



- Clean the induction cooker with clean damp cloth. If necessary, you can use mild cleaning agent to clean the cooker.
- Never immerse the induction cooker in water or rinse in under the running water.

- If you are not going to use the induction cooker for a longer period of time, then store it in a cool and dry place.

6 Glossary

Ceramic plate: A ceramic is a hard brittle material that is produced through burning of nonmetallic minerals at high temperature. So a plate made of this material is called a ceramic plate.

Electromagnet: An electromagnet is a magnet in which magnetic field is produced by an electric current. The magnetic field disappears when the current is turned off.

Electromagnetic field: An electromagnetic field is a physical field, produced when electric current passes through an electromagnet. The field always affects the behavior of objects having electric and magnetic components.

Enamelware: Enamelware are cooking utensils that have corrosion resistant layer enamel (opaque, glassy coating) fused to the surface.

Index

I
Induction Cooker.....
Care and cleaning.....12
layout.....4
Special features.....2
Technical specifications.....2
Using.....9
Induction Cooking.....
How.....1
Preset cooking modes.....10
What.....1
Instructions.....
Important instructions.....5
Placing the cookware.....8
right cookware.....6